Garland H280 Series Gas Ranges

Overview

If premium quality, dependability, consistent results and a strong after sales market support is what you looking for in a restaurant series range; then you need not look any further than the H280 Series line of products. A long track record of successful installations and key features and benefits are the reasons why the H280 series continues to be a favorite amongst chefs.

Key Features and Benefits

Variety Of Model Widths

A range size to meet the need available in 24", 36", 48" , 60" and 72" width models.

Hot Top and Griddle

H280's are built with cast iron "H" style burners rated at 20,000 BTU/Hr. for griddle and hot plate sections. These burners distribute even heat across the steel 5/8" thick griddle plates. Griddles are available with Hi-Low valve control for manual temperature adjustment or thermostat controls to give the operator more accurate plate temperatures.

Open Top Burners

Not all open top burners are perform equally. Garland uses a one piece Starfire open top cast burner. The star pattern makes it an excellent sauté burner for fine pan work. One piece cast construction allows for easy clean up and low maintenance.

Stainless Steel Construction

Range body sides, plate rails and enclosed high-shelves are designed for easy cleaning and long service life.

FDO Controls

The common oven control used on medium duty gas ranges is the BJWA control. Garland has raised the bar by using the "FDO" control. The FDO is designed to enable the chef to hold products at lower temperature settings. The superiority of the final product and reduced waste confirm the benefits of choosing a Garland H280.

Oven Interior

Completely porcelain finished which helps with a consistent bake. The added feature of removable oven racks and four position guides makes clean up a breeze.

Cast iron one-piece open top Starfire Burner System. Excellent heat distribution for saute pan work

Heavy duty oven doors capable of holding 450lbs Cool to touch oven door handles.

Stainless steel exterior with fully enclosed high shelf for ease of cleaning and hygiene

Superior FDO oven control thermostat. Precise temperature control which is capable of holding products at lower temperature ranges.

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Starfire Medium Duty Restaurant Ranges
H280 Series

4 Burner

H280 Series
24 INCHES (610mm) WIDE

Model Number	Description	Cu. Ft.	lbs/kg
H28	(1) Space Saver Oven	29	350/159
H28S	(1) Storage Base	29	275/125

6 Burner

H280 Series
36 INCHES (914mm) WIDE

Model Number	Description	Cu. Ft.	lbs/kg
H286	(1) Standard Oven	42	450/205
H286S	(1) Storage Base	42	385/175

8 Burner

H280 Series
48 INCHES (1219mm) WIDE

Model Number	Description	Cu. Ft.	lbs/kg
H288	(2) Space Saver Ovens	56	650/295
H288S	(1) Standard Oven on Left (1) Storage Base	56	610/277

6 Burners
24" Raised Griddle/Broiler

H280 Series
60 INCHES (1524mm) WIDE

Model Number	Description	Cu. Ft.	lbs/kg
H284	(2) Standard Ovens	68	750/341
H287	(1) Standard Oven on Left (1)Storage Base	68	710/322
H283	(2) Standard Ovens	72	850/386
H282	(1) Standard Oven on Left (1)Storage Base	72	810/367

12 Burner

H280 Series
72 INCHES (1829mm) WIDE

Model Number	Description	Cu. Ft.	lbs/kg
H289	(2) Standard Ovens	82	900/409
H289S	(1) Standard Oven (1) Storage Base	82	860/391

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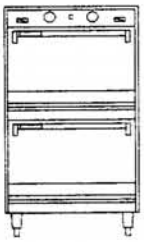
Medium Duty, G20, H280, S280, ST280

GAS

Starfire Medium Duty Restaurant Ranges
H280 Series



Restaurant Ovens

Model Number	Description	Cu. Ft.	lbs/kg
H280-2	(2) 30" Wide Standard Ovens, Stacked	70	410/186

Storage Compartment Doors

Model Number	Description
H288S	18" Stainless Steel Compartment Door
H28S	24" Stainless Steel Compartment Door
H286S, H282, H287, H289S	30" Stainless Steel Compartment Doors (2 Doors - 30" total)

Hi-Lo Valve Griddles

Width	Suffix	lbs/kg	Price $
12"	12G	30/14	**685**
24"	24G	65/30	**835**
36"	36G	100/45	**985**
48"	48G	120/55	**1495**
60"	60G	140/64	**2530**
72"	72G	165/75	**3065**

Griddles Standard on Right unless left specified.

Thermostat Griddles

Width	Suffix	lbs/kg	Price $
12"	12TH	30/14	**1360**
24"	24TH	65/30	**1600**
36"	36TH	100/45	**2030**
48"	48TH	120/55	**2710**
60"	60TH	140/64	**4670**
72"	72TH	165/75	**5590**

One (1) Thermostat per 12" of griddle zone. Thermostats not available on raised griddle broiler.

Hot Top Sections

Width	Suffix	lbs/kg
12"	1	10/5
24"	2	20/9
36"	3	30/14
48"	4	40/18
60"	5	50/22.5
72"	6	60/27

Hot Tops Standard on left or specify location.

Standard Features

- Starfire Burners For Even Heat Distribution (24,000 BTU Nat. - 20,000 BTU L.P.)
- Cast Iron Top & Ring Grates
- Fully Porcelain Enameled Oven Interior
- FDO 500° Oven Thermostat-Low Roast Capability
- 4 Position, Removable Oven Rack Guide
- Stainless Steel Front & Sides
- Stainless Steel High Shelf
- 1 Oven Rack Per Oven
- Stainless Steel Front Rail & Valve Panel
- 5/8" (16mm) Thick Polished Griddle Plate
- 6" (152mm) Chrome Legs w/Adjustable Stainless Steel Inserts
- 3/4" Rear Gas Connection with Gas Pressure Regulator (Nat./LPG)
- 1 Year Parts and Labor
- 60 Day Money Back Customer Satisfaction Warranty

Range Accessories (w/original equipment only)

Description
Oven Rack PT# 2301200 (Standard oven) 2301201(Space saver oven)
Swivel Casters-w/Front Brakes CK1128
Stainless Steel 6" (152mm) Legs
Flanged Feet
Top and Ring Grates - Porcelainized Steel (change 'H' to 'P' in Model No. etc.P 28, P289)
Convection Oven Full Size Standard Oven Only 3 position rack guide with 3 racks
Add Suffix-RC (Standard on Left or -RC2 for two convection ovens.
NOTE: Convection Oven Not Available on Space Saver ranges H28, H288 or H280-2

Optional Equipment

- (1) Hot Top, Replaces (2) Open Starfire Burners
- Each 12" Griddle Section Replaces (2) Open Starfire Burners
- Griddle Plate is 5/8" (16mm) Thick with Internal Grease Drawer
- Griddle Standard with Removable Backsplash
- Hi-Lo Valve, Positive Low Setting
- Burner every 12", Even Heat Distribution

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